

## **Stir-Fried Chicken and Ginger Recipe**

**(Nyonya Recipe)**

**Ingredients:** Serves 10

1.5 kg (3 lbs) chicken, cut into small bite-size pieces  
3 tablespoons sesame oil  
10 cloves garlic, peeled and finely pounded  
12.5 cm (5 inch) ginger, peeled and sliced  
2 tablespoons light soy sauce  
1 tablespoon thick soy sauce  
salt and pepper to taste  
1 teaspoon sugar  
600 ml (20 fl oz) water  
7 scallions, cut into 2.5-cm (1-inch length)

**Garnish:**

1 red chili, cut into thin strips

**Method:**

Heat the sesame oil and sauté the garlic and ginger. Add the chicken and fry until the meat changes color. Add soy sauce, salt, sugar and water. Stir and bring to a boil. Lower the heat and simmer until chicken is cooked and gravy thickens. Mix in the scallions. Garnish with red chili before serving.

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